



MANA'O
TAHITI

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Excessive alcohol consumption is a danger to health.
Please consume in moderation.

Revival of an **exceptional sugar cane**

Mana'o Tahiti is intended as a tribute to Polynesian agriculture and the O'Tahiti Sugar cane. Originating in the Pacific, sugar cane was first introduced to the bountiful soil of our islands around 300 AD.

Cultivated and appreciated for its qualities, the plant owes its expansion to the explorers Louis Antoine de Bougainville and James Cook who carried it as far as the Caribbean in the 18th century. It was the most widely produced sugar cane in the world before being supplanted by modern hybrids.

Having been carefully preserved in Polynesian gardens, the original cane has managed to remain alive and well throughout the centuries.

A revelation of **aroma**

Mana'o Tahiti is the fruit of a fusion between the ancestral cane, carefully preserved through organic farming, and the art of distillation. The blend of finest hearts gives rise to a surprisingly rich aromatic palette, thus making Mana'o a precious rum of unforgettable and unrivalled flavour.



Organoleptic **characteristics**

COLOUR

A Clear and crystalline robe.

NOSE

A relatively warm nose, dominated by aromas of fresh sugar cane and white flowers and fruits such as pear and lychee.

PALATE

A smooth, slightly rich entry on the palate with an abundant presence of sugar cane.

FINISH

A finish with beautiful length marked by long-lasting aroma.





Mana-Peach

- 4 cl **Mana'o Rum**
- 15 cl **'Pêche de vigne' juice by Alain Milliat**
- 1/2 **Lime**
- 1/2 **Vanilla pod from Tahaa**

IN A SHAKER

Fill a glass with ice cubes.

In a shaker:

Fill with ice to ¾ full.

Pour in the Wild Peach juice

Pour in the Mana'o Tahiti Rum.

Cut the vanilla pod in half lengthways.

Scrape out the contents of the pod with a knife and add it to the shaker.

Empty the ice from the glass.

Shake well for 5 seconds.

Serve in the glass with ice from the shaker.

Decoration : ½ lemon- slice of strawberry



Vanilla T-Punch

- 4 cl **Mana'o Rum**
- 1,5 **Lime**
- 1/2 **Vanilla pod from Taha'a**
- 2 **Spoonfuls of brown sugar**

IN A GLASS

Put two spoonfuls of brown sugar in a glass.

Cut the vanilla pod in half, lengthways.

Scrape out the contents of the pod with a knife and add it to the glass.

Add in the cut lime and squeeze it until the sugar is soaked with juice.

Pour in the Mana'o Tahiti Rum.

Stir well with a spoon.

Decoration : ½ vanilla pod
slice of lemon.

NB: Serve ice separately.





Grilled **Orange** Daiquiri

- 4 cl **Mana'o Rum**
- 1/2 **Lime**
- 8 cl **Fresh orange juice**
- 1 **Teaspoon of cinnamon**
- 1 **Teaspoon of brown sugar**

IN A SHAKER

Fill a Martini glass with ice. Cut an orange in half. Gently grill both halves with a small blowtorch. Squeeze out the juice.

In a shaker :

Pour in the orange juice and brown sugar. Sprinkle the cinnamon on top. After squeezing the lime half, add the juice. Pour in the Mana'o Tahiti rum.

Empty the ice from the glass. Shake well for 5 seconds. Serve in the glass.

Decoration : ½ lemon- slice of strawberry



Mana'o **Colada**

- 4 cl **Mana'o Rum**
- 8 cl **Fresh pineapple juice**
- 6 cl **Fresh coconut milk**
- 1,5 **Vanilla pod from Tahaa**

IN A SHAKER

Fill a glass with ice.

In a shaker :

Fill it ¾ full with ice. Add the ingredients in the above order.

Empty the water from the glass with a sieve. Shake well for 5 seconds. Serve in the glass.

Decoration : 1 slice and 3 pineapple leaves.

NB : For the vanilla straw, cut both ends, push a straw through the pod to empty the contents, then leave to dry for a few hours.



Original Maitai

- 3 cl **Mana'o Rum**
- 3 cl **Mana'o Dark Rum**
- 1/2 **Lime**
- 2 cl **Triple sec**
- 1 **Dash of 'Sirop d'Orgeat'**

IN A SHAKER

Fill a glass with crushed ice.

In a shaker :

Fill to $\frac{3}{4}$ full.

Add the ingredients in the above order except for the 'sirop d'orgeat'.

Drain the water from your glass with a sieve.

Shake well for 5 seconds.

Serve in the glass.

Add a dash of sirop d'orgeat.

Decoration : 3 lemon quarters.



Mana Ciek

- 4 cl **Mana'o Rum**
- 5 cl **Apple juice**
- 5 cl **Cranberry juice**
- 1 **Fresh mint leaf**
- 0,5 cl **Lime juice**

IN A SHAKER

Fill a glass with ice.

In a shaker :

Fill the shaker with $\frac{3}{4}$ ice.

Add the ingredients in the above order.

Gently tap the mint in your hands then add it to the shaker.

Empty the water from the glass with a sieve.

Shake well for 5 seconds.

Serve in the glass.

Decoration : a slice of lemon and $\frac{1}{2}$ strawberry





Blue Mana'o

4 cl **Mana'o Rum**
 2 cl **Curaçao Bleu**
 2 cl **Lemon juice**
 1 cl **Malibu**
 4 cl **Soda**

IN A SHAKER

Fill a glass with ice.

In a shaker :

Fill with ice to $\frac{3}{4}$ full.

Add the ingredients in the above order except for the soda.

Empty the water from the glass with a sieve.

Shake well for 5 seconds.

Serve in the glass.

Add the soda.

Decoration : Mint leaves



Pink Mana'o

4 cl **Mana'o Rum**
 1 **Piece of ginger**
 1 **Egg white**
 3 cl **'Nectar de fraise' by Alain Milliat**
 4 cl **Lemon juice**
 3 cl **Sparkling wine**

IN A SHAKER

Fill a glass with ice.

In a shaker :

Add peeled pieces of ginger and the lemon juice and crush them together.

Fill with ice until $\frac{3}{4}$ full.

Add the ingredients in the above order, except for the sparkling wine.

Empty the water from the glass with a sieve.

Shake well for 5 seconds.

Serve in the glass. Add the sparkling wine.

Decoration : 1/2 strawberry





Tahitian Dream

- 4 cl **Mana'o Rum**
- 3 cl **Fresh grapefruit juice**
- 1 cl **Honey from Tahiti**
- 1 **Passion fruit**
- 1/2 **Teaspoon of cinnamon**

IN A SHAKER

In a shaker :

Fill with ice to $\frac{3}{4}$ full.
Add the ingredients in the above order.

Shake well for 5 seconds.
Serve without ice in a wine glass.

Decoration : 1 passion fruit quarter



Pinanao Tahiti

- 4 cl **Mana'o rum**
- 1 **Pineapple**
- 1 cl **Lime**
- 1 **Passion fruit**
- 1 **Dash of Angostura Bitter**

IN A SHAKER

Empty the pineapple without damaging the skin.
Place in refrigerator.

Squeeze the pineapple pulp.
Add ice to the shaker.
Add the above ingredients.
Add only 15 cl of pineapple juice.

Shake well for 5 seconds.
Remove the pineapple from the fridge and grill the inside with a small blowtorch.
Serve the cocktail inside the pineapple.

Decoration : a lemon quarter and half of the pineapple.





MANA'O
TAHITI

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